



## The Georgia Heirloom Apple Collection

We currently propagate around 100 apples each year in March and they are available for purchase in November of the same year as bare root whips or at the Spring Plant Sale in April of the following year as potted trees. Our purpose is to propagate, maintain, and spread the genetic material of the Georgia Heirloom Apple Collection. If you are interested in more information about the collection, please contact the Heritage Garden Curator, Gareth Crosby, at [gcrosby@uga.edu](mailto:gcrosby@uga.edu). We also provide custom grafting of apple trees if you have a family heirloom you would like to propagate.

**Cranberry of North Georgia:** It was known to exist as early as the year 1855 and part of a large collection grown by the late orchardist Mr. Herbert Myers from Gatlinburg, Tennessee. The fruit is small to medium size and the flesh is mildly sweet and crisp. Ripens mid to late August depending on locale.

**Disharoon** originated in Georgia (Habersham County) about the year 1855. Thought to be extinct, it was rediscovered in the 1990s. The apple has a light green skin and the flesh is tender and juicy. It ripens in late September to early October and was once considered to be an excellent dessert apple.

**Hackworth** - The history of Hackworth is a little controversial. The apple is named for Dr. Nichodemus Hackworth of Morgan County, Alabama. However, T.W. Dermington from Lavonia, Georgia wrote a letter to the USDA in 1907 indicating a chance tree seedling grew along a creek bank on his property from seeds that had washed down from an old orchard located upstream. It is believed that Dr. Hackworth received his starts from this original tree belonging to Mr. Dermington. It was once a very popular summer variety ripening late July and throughout the month of August. The tree is a heavy bearer most years. The flesh of the fruit is yellow, firm and quite aromatic. This antique apple originated before 1907 near the Georgia/Alabama state line. It was once a very popular summer variety ripening late July and throughout the month of August.

**King Solomon** is an old Georgia apple originating before the Civil War and once sold by the Forest Nursery of Fairview, Kentucky. Other details of its history are unknown. Fully Ripens here in early August. The yellow flesh has a very pleasant mild flavor.

**Mrs. Bryan** originated in Walker County in the mid-1800s on the farm of Robert Boatman. He named the apple in honor of Mrs. J.W. Bryan from Lookout Mountain, Georgia a long-time member of the Georgia Horticultural Society. This variety was thought to be extinct for many decades. It was rediscovered in the 1990s thanks to the efforts of apple expert and author Lee Calhoun of North Carolina. The tree produces very large apples most years. The skin is green-yellow colored and develops red blush and occasional stripes. The flesh is mildly sweet, coarse and slightly dry. Fruit ripens in early to mid-August in warmer areas but can be picked through September in the mountains.

**Old Fashion Limbertwig** originated in North Georgia sometime in the early 1800s but exact location is undocumented. There are several different Limbertwigs numbering around 18 to 20. They are called this due to the minor weeping of their



limbs. This apple is also known as Red Limbertwig and tends to be a little sweeter than other Limbertwigs. The flesh is firm, mildly acidic and sweet. This is an excellent choice for pies, jelly and cider. Ripens late October here in USDA Hardiness Zone 7b.

**Parks Pippin** originated on the farm of Monroe Parks in Gilmer County about 1850. It is known as a cooking apple in making apple butter and jelly. This apple was very popular for many years in Georgia. The flesh is somewhat tart. We recommend it remain on the tree until fully ripe and the flavor mellows making it excellent for fresh eating. Ripens in late October and is a very good keeper.

**Rabun Bald** originated north of Clayton, Georgia (Rabun County) around the year 1890 on the farm of Andy Hamby near Rabun Bald Mountain; the second highest peak in Georgia. By 1906 there were over 2,000 of these trees growing in commercial orchards in Rabun County. The apple was highly prized locally for its unique flavor and fresh eating qualities. Rabun Bald was thought to be long extinct, however thanks to the tireless efforts of apple hunter and author Lee Calhoun it was rediscovered in the 1990s.

**San Jacinto** originated before 1900 in Augusta, Georgia and was discovered due to a labeling error. A physician from Texas purchased apple trees from the Fruitland Nursery (now the world-famous Augusta National Golf Course) in Augusta, Georgia. The trees were labeled as "Mrs. Bryan" (another antique apple from Georgia). After a few years, it was apparent that the trees were not Mrs. Bryan and the Fruitland Nursery was never able to properly identify the variety. The physician renamed the tree San Jacinto.

It is an excellent variety for warmer areas of the south. The fruit is large and the skin is orange red with darker red blush. The flesh is juicy, mildly sweet and pleasant. Ripens July

**Shockley** originated in Jackson County, Georgia in the year 1852. This antique apple was once very popular and grown all over the southern states. The tree is very hardy and a heavy dependable bearer. The flesh of this apple is very crisp and juicy and has a rich flavor. One of the best apples for making apple preserves. Shockley ripens very late October into November and will keep for months in refrigeration.

**Spice of North Georgia** – We currently have no information on this apple but are in the processes of researching its origin.

**Tarbutton** originated in Cherokee County, Georgia during the mid-1800s on the farm of Humphrey Tarbutton. Ripens in early August. Excellent for jelly!

**Tanyard Seedling:** This is an old, local heirloom originating in the mountains of north Georgia and still sold by Lawson's Nursery of Ball Ground, Georgia. It is most noted for its late bloom, offering protection from late spring frosts. Fruit is medium with clear yellow skin. Ripens late fall to early winter.

**Terry Winter** originated prior to the year 1860 in Fulton County, Georgia. This apple was highly prized for its long keeping abilities and was sold throughout the southern states. The tree blooms in the late spring, escaping the threat of frost, making it an excellent choice for not only warmer regions but also mountain areas. The flesh of this apple is sweet, crisp and juicy. Ripens late in the season in mid-November and is an excellent keeper.

**Yates** originated in Fayette County, Georgia about the year 1844. It was once used extensively for making cider in the southern states. The tree is very hardy and disease resistant. It grows well even in warmer areas of the south. The tree produces



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high yields every year. The apples are small, but firm, sweet and will keep until early spring in refrigeration. Ripens early to mid-November.